



# ELEVATION TEN

## 2015 Sangiovese El Dorado County

### TASTING NOTES

Bold, ripe and polished, our 2015 El Dorado Sangiovese boasts raspberry, vanilla spice, red currant and meaty-blueberry aromas with hints of nutmeg, tobacco and plum. The mouth-feel is flavorful and balanced with fresh acidity, fine tannins and cherry flavors..

### WINE MAKERS NOTES

When driving through the rolling, vine-covered hills of El Dorado County on a sunny Spring day, it's hard not to conjure up images of the gently sloping countryside of Chianti. And as Sangiovese flourishes on those warm Tuscan hills, it likewise loves the well-drained soils and varied exposures offered by our Sierra Madre foothill terroir. This new release of Sangiovese shows all the structure and focus of the Italian version, but with the added power and deep ripe fruit that our California climate makes possible. Enjoy this wine with a well-aged pecorino cheese, sausage and potato quesadillas, Tuscan Ribollita soup and roasted pork loin with rosemary.

### DETAILS

Varietals | 100% Sangiovese

Appellation | El Dorado

Climate | Located on the banks of the American River for moderately warm days and cool nights.

Exposure | South-West

pH Levels | 3.46

Acidity | 6.1/gL

Trellis | VSP

Soil | Soil Rocky, well-drained loam

Picked | 26.5 Brix

Pressing Technique | N/A

Fermentation Containers | Small open top tanks

Fermentation Process | Fermented for 10 days,

Yeast | EC 1118

Aged | 16 months in French Oak barrels, 10% new

Residual Sugar | Dry

